



Cevapi on Turkish Bread Roll

Cevapi are a speciality of oriental cuisine, made from minced meat and usually shaped as a small meat patty or mini sausage. They are tastiest when prepared on the BBQ, however even an ordinary pan can help create this delicious recipe. Serve on a Turkish bread roll accompanied with tomato sauce or yoghurt.

Ingredients

Number of persons: 6

Cevapi:

- 30 g day old bread
- 50 ml water
- 750 g minced veal (or lamb)
- 100 g onion, chopped
- 1 egg
- 1 tablespoon [Vegeta Beef Stock Powder](#)
- 2 Turkish bread rolls

Sauce:

- 600 g tomato
- 400 g canned tomato
- 1 teaspoon sugar
- pepper
- 1 teaspoon [Vegeta Beef Stock Powder](#)
- 2 tablespoons olive oil
- 1 tablespoon chopped basil

Serving:

- 400 ml yoghurt

Preparation

1. Moisten the bread with about 50 ml water, let sit for about a minute and then squeeze out all the water.
2. Place the meat in a deeper pan and add onion, egg and moistened bread. Add in the Vegeta Beef Stock Powder and mix well.
3. From the mixture make cevapi shapes (either in small round, flat patties or small sausage shapes) and cook on the hot BBQ or in a pan with no oil.
4. While this is cooking, prepare the tomato sauce.
5. Tomato sauce: peel the tomatoes (if using fresh), remove the seeds and cut into small cubes.



Preparation time: 50 min

Energetic value: 462 kcal / 1931 kJ

Demanding:





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6. In hot oil cook the tomato, add in sugar, pepper and Vegeta Beef Stock Powder and braise for 15 minutes, until it thickens.
7. Bread: warm up the bread rolls in the oven (or on a BBQ) and place on a larger plate, then top with cevapi.

Serving

Serve hot with salad and the prepared tomato sauce.

My notes

